



FRESCOBALDI ITALIAN RECIPES

Papparadelle with Grilled Vegetables

Serves 6

Ingredients

- 1 small eggplant, sliced horizontally
- 2 medium zucchini, sliced on the diagonal
- 2 red or yellow peppers, seeded and cut in half
- 1 small onion, sliced in half across width
- 2 cloves crushed garlic
- 1/2 tsp sea salt
- 1/2 cup extra virgin olive oil
- 1 lb papparadelle noodles
- 1/4 cup grated parmesan cheese

Cover the garlic with salt to get it to sweat. Add salted garlic to olive oil.

Heat grill (or cook the vegetables in the broiler). Brush vegetables with oil, reserve leftover oil. Cook the vegetables on grill, turning as needed to keep from burning, move each to a platter when cooked.

In the meantime, heat a large pot of water for the pasta. When the vegetables are cool enough to handle cut them further into 1" slices. When water is boiling, add noodles and cook as directed on the package. Drain noodles, saving 1/4 cup of broth to mix with leftover oil.

Toss vegetables with noodles, broth and oil. Season with salt and pepper to taste